

Betel Menu

September 20, 2011

Passed Canapés for Reception

Pol Roger Brut "White Foil" Champagne

West Coast Oysters with red nahm jim coriander & fried shallots

Spicy Corn Fritters with shiso leaf coriander & lime soy dipping sauce

Spicy Southern Swordfish skewers with lemongrass kaffir lime

Crispy Pork Hock with coriander plum tamarind sauce & nahm plah prik

Fresh Duck and Lychee Spring Roll

Spiced Salmon Fish Cakes with sweet chili Thai basil and lime leaf

Tasting Selection: A Journey through Southeast Asia

Reisling 2009 from Hugel

Chicken Betel Leaf with roasted shallot & eggplant relish

Salt & Pepper Cuttlefish with Vietnamese dipping sauce

Pouilly-Fume 2010 from Pascal Jolivet

Poached chicken & crab salad w coconut cherry tomatoes & green nahm jim

Rose Parallele 45, 2010 from Jaboulet

Red Snapper Dish twice cooked

Duck with yellow bean tamarind orange & young ginger

Languedoc Rouge 2007 from Maison Hecht et Bannier

Caramelized Braised Beef Rib with cilantro chili shallot & nahm plah prik

Steamed Broccolini with oyster sauce & ginger

Rice

Cassia Bark Banana Fritter with roasted coconut ice cream

Churchill 10 year old Tawny Port

Tapioca Pudding with mango young coconut vanilla bean & palm sugar

Special thanks to Event Chair, Gregory Hurst for planning the food and wine for the evening. The Society extends our gratitude to Chef Adam Woodfield and Private Events Director, Barbara Lambert, and Tania Batello for their wonderful cuisine and gracious hospitality and our appreciation to Martin Sinkoff and John Little of Frederick Wildman & Sons, Ltd for their generous support.